

WILLAKENZIE ESTATE

2011 ESTATE CUVÉE PINOT NOIR *ESTATE GROWN - WILLAMETTE VALLEY*



VARIETAL

100% Pinot Noir

APPELLATION & AVA

Willamette Valley
Yamhill-Carlton AVA

TERROIR

Sedimentary Willakenzie Soil
Volcanic Jory Soil

HARVEST DATES

October 28 - November 20, 2011

HARVEST STATISTICS

Brix: 22.9, pH: 3.4, TA: 6.9

COOPERAGE

100% French oak from a
variety of hand-picked coopers

OAK

20% New Oak

AGING

10 Months in French Oak Barrels

SKIN CONTACT

20 Days

MALOLACTIC FERMENTATION

6 Months

BOTTLING DATES

August 28 - September 6, 2012

FINAL ANALYSIS

Alc: 13.5%, pH: 3.7, TA: 5.0

CLOSURE

Cork-Free

CERTIFICATIONS

Oregon Certified Sustainable Wine,
LIVE Certified & Salmon Safe

TASTING NOTES

Dark garnet in color, with some blue tones, the 2011 Estate Cuvée Pinot Noir offers attractive floral aromas of rose petal and violet followed by bright red fruits and hints of spice. This is a well-balanced wine with polished tannins, bright acidity and a juicy finish. Strawberry, raspberry and red licorice permeate the palate on entry and evolve into herbal flavors and a touch of pepper. Very approachable now and for another 5 years; its exceptional balance makes it a good candidate for aging at least 10 years.

FOOD PAIRING

An extraordinarily versatile style of Pinot Noir that will pair well with everything from grilled salmon, to roasted chicken, to pulled-pork sandwiches, to coq au vin and beef carpaccio.

